



*The Hutchinson Island Marriott is pleased to present many Delightful  
Wedding Packages for you to fulfill your Special Day.  
All our Precious Jewel Packages include the following:*

*Your Own Personal Maitre d' to oversee the smallest detail*

*Attractive Centerpiece and Linens*

*Chair Covers with Sashes & Matching Linen Napkins*

*Parquet Dance Floor*

*A Raised Head Table or Sweetheart Table*

*Skirting on Head Table and Cake Table*

*White Glove Butler Service*

*Champagne Toast*

*Overnight Stay for the Bride and Groom with Breakfast*

*Complimentary Anniversary return with Champagne upon Arrival  
and  
Breakfast the Following Morning*

*Preferred Pricing of Accommodations for your Guest Rooms*

*The Hutchinson Island Marriott – elegance, quality, service, value....  
For the most important day of your life.*

*Hutchinson Island Marriott  
555 N.E. Ocean Boulevard, Stuart, FL 34996  
(772) 225-3700*

Our Wedding Planner will be pleased to custom design a package to fit your special needs.

## The Emerald

### *One Hour White Glove Butler Passed Hors d' Oeuvres Reception*

*Please Select Three of the Following:*

*Genoa Salami with Dijon Cream*

*Bruschetta Pomodora*

*Miniature Quiche*

*Vegetable Spring Rolls*

*Assorted Cold Canapés*

*Franks in Puff Pastry*

*Miniature Sausage Pizza*

*Chicken Quesadillas*

*Three Pieces Per Person*

### Salad

*Please Select One of the Following:*

*Mediterranean Salad with Olives, Feta and Lemon Parsley Vinaigrette*

*Mesculin Salad with Apples and Goat Cheese*

*Tossed Garden Salad with Dressing Selection*

### Dinner Entrée

*All dinners are served with appropriate vegetable and starch selection, dinner rolls and butter, and freshly brewed regular and decaffeinated coffee and hot tea.*

*Please Select One of the Following:*

*Chicken Marsala*

*Sautéed Wild Mushrooms, Marsala Wine Sauce*

*Chicken Milanese*

*Seasoned Herb Crusted Chicken with Lemon Cream Sauce*

*Herb & Dijon Crusted New York Sirloin Steak with Cabernet Sauce*

*Scaloppini of Pork Marsala*

*Sautéed Wild Mushrooms, Marsala Wine Sauce*

**\$75.00 Per Person\***

*All Prices are Subject to 22% Taxable Service Charge & Applicable Sales Tax.*

**Prices Subject to Change**

*\*Prices Applicable for a Minimum of 50 Guests. If The Number of Guests Falls Below, Additional Charges May Apply*

Our Wedding Planner will be pleased to custom design a package to fit your special needs.

## *Emerald Elite Wedding Package*

*Our Staff of distinguished professionals has designed an All Inclusive "Joy Dream Wedding Packages" to suit your reception needs. The warm interior of our Elegant Ballroom, exceptional menu and professional, attentive staff will meet and exceed your every wish.*

*Allow us to make your Wedding Affordable!*

- *Complete Bar Package with Four Hours of Unlimited Open Bar*
- *One Hour of White Glove Butler Style Hors D' Oeuvres Reception*
- *Champagne Toast*
- *Salad Selection*
- *Entrée Selection with Vegetable and Starch, Dinner Rolls and Butter (Select One or Add Second Entrée Choice for \$5.00p / p Additional)*
- *Tea and Coffee Service*
- *Chair Covers with Sashes & Matching Linen Napkins*
- *Elegant Tiered Wedding Cake*
- *5 Hours Professional Photography with 150 Proofs in an Album*
- *4 Hours Professional DJ*
- *Bridal Bouquet, Maid of Honor Bouquet, 2 Bridesmaids Bouquets, 6 Boutonnieres, 3 Corsages, 10 Rose Centerpieces*
- *Parquet Dance Floor, Raised Headtable, Attractive Linens*
- *Overnight Stay for the Bride and Groom with Breakfast*
- *Complimentary Anniversary Return with Sparkling Wine upon Arrival and Breakfast the Following Morning*
- *Preferred Pricing of Accommodations for your Guest Rooms*

*Complete Package for \$140.00 Per Person*

*Based on 100 guests minimum*

*+ Applicable Sales Tax*

*+ 22% Gratuity*

*\*Prices Subject to Change*

Our Wedding Planner will be pleased to custom design a package to fit your special needs.

## *Emerald Elite Wedding Package*

### ***4 Hour Unlimited Open Bar***

*Serving Mixed Drinks, Domestic Beer and Wine and Assorted Fountain Beverages*

### ***One Hour White Glove Butler Passed Hors d' Oeuvres Reception***

*Please Select Three of the Following:*

*Genoa Salami with Dijon Cream*

*Assorted Cold Canapés*

*Bruschetta Pomodora*

*Franks in Puff Pastry*

*Miniature Quiche*

*Miniature Sausage Pizza*

*Vegetable Spring Rolls*

*Chicken Quesadillas*

*Three Pieces Per Person*

### ***Salad***

*Please Select One of the Following:*

*Mediterranean Salad with Olives, Feta and Lemon Parsley Vinaigrette*

*Mesculin Salad with Apples and Goat Cheese*

*Tossed Garden Salad with Dressing Selection*

### ***Dinner Entrée***

*All dinners are served with appropriate vegetable and starch selection, dinner rolls and butter, and freshly brewed regular and decaffeinated coffee and hot tea.*

*Please Select One of the Following:*

*Chicken Marsala*

*Sautéed Wild Mushrooms, Marsala Wine Sauce*

*Chicken Milanese*

*Seasoned Herb Crusted Chicken with Lemon Cream Sauce*

*Herb & Dijon Crusted New York Sirloin Steak with Cabernet Sauce*

*Scaloppini of Pork Marsala*

*Sautéed Wild Mushrooms, Marsala Wine Sauce*

***\$140.00 Per Person\****

*All Prices are Subject to 22% Taxable Service Charge & Applicable Sales Tax.*

***Prices Subject to Change\****

Our Wedding Planner will be pleased to custom design a package to fit your special needs.

Prices Applicable for a Minimum of 100 Guests. If The Number of Guests Falls Below, Additional Charges May Apply

## The Sapphire

### *One Half Hour of Cocktails*

### *One Hour White Glove Butler Passed Hors d' Oeuvres Reception*

*Please Select Four of the Following:*

<i>Smoked Salmon Pinwheels</i>	<i>Parmesan Artichoke Hearts</i>
<i>Bruschetta Pomodora</i>	<i>Chicken Sate</i>
<i>Chicken and Pineapple Brochette</i>	<i>Teriyaki Beef Skewers</i>
<i>Assorted Dim Sum</i>	<i>Thai Spring Rolls</i>

*Four Pieces Per Person*

### Appetizer

*Please Select One of the Following:*

*Jumbo Prawn Cocktail ~ Rose Marie Sauce*  
*Penne Pasta ~ Prosciutto & Asiago Cheese*  
*Chilled Melon & Prosciutto*

### Salad

*Please Select One of the Following:*

*Traditional Caesar Salad*  
*Mediterranean Salad with Olives, Feta and Lemon Parsley Vinaigrette*  
*Mesculin Salad with Apples and Goat Cheese*

### Dinner Entrée

*All dinners are served with appropriate vegetable and starch selection, dinner rolls and butter, and freshly brewed regular and decaffeinated coffee and hot tea..*

*Please Select One of the Following:*

*Chilean Sea Bass: with Cornmeal Crust and Pineapple Melon Salsa*

*Grilled Filet of Salmon: Served with Emulsified Butter with Sundried Tomatoes*

*Chicken Wellington: Topped with a Mushroom Duxell, Wrapped in Puff Pastry and Baked until Golden Brown*

*Chicken Mediterranean: Sun Dried Tomato Pesto, Roasted Red & Yellow Peppers, Melted Asiago Cheese*

*Roast Prime Rib of Beef with Natural Au Jus*

***\$95.00 Per Person\****

*All Prices Subject to 22% Taxable Service Charge & Applicable Sales Tax.*

***Prices Subject to Change***

*\*Prices Applicable for a Minimum of 50 Guests. If The Number of Guests Falls Below, Additional Charges May Apply*

Our Wedding Planner will be pleased to custom design a package to fit your special needs.

## Sapphire Elite Wedding Package

*Our Staff of distinguished professionals has designed an All Inclusive "Joy Dream Wedding Packages" to suit your reception needs. The warm interior of our elegant ballroom, exceptional menu and professional, attentive staff will meet and exceed your every wish.*

### *A Fantastic Package for any Wedding!*

- *Complete Bar Package with Four and Half Hour Unlimited Open Bar*
- *One Hour White Glove Butler Style Hors d' Oeuvres (Select Four)*
- *Champagne Toast*
- *Appetizer Selection*
- *Salad Selection*
- *Entrée Selection with Vegetable and Starch, Dinner Rolls and Butter (Select One or Add second entrée choice for \$5.00 p / p Additional)*
- *Tea and Coffee Service*
- *Chair Covers with Sashes & Matching Linen Napkins*
- *Elegant Tiered Wedding Cake*
- *5 Hours Professional Photography with 150 Proofs in an Album*
- *4 Hours Professional DJ*
- *Bridal Bouquet, Maid of Honor Bouquet, 2 Bridesmaids Bouquets, 6 Boutonnieres, 3 Corsages, 10 Rose Centerpieces*
- *Overnight Stay for the Bride and Groom with Breakfast*
- *Complimentary Anniversary Return with Sparkling Wine upon Arrival and Breakfast the following Morning*
- *Preferred Pricing of Accommodations for your Guest Rooms*

*Complete Package for \$160.00 Per Person*

*Based on a Minimum of 100 persons*

*+Applicable Sales Tax*

*+22% Gratuity*

***Prices Subject to Change***

Our Wedding Planner will be pleased to custom design a package to fit your special needs.

## Sapphire Elite Wedding Package

### **Four and a Half Hour Unlimited Open Bar**

*Serving Mixed Drinks, Domestic Beer and Wine and Assorted Fountain Beverages*

### **One Hour White Glove Butler Passed Hors d' Oeuvres Reception**

*Please Select Four of the Following:*

<i>Smoked Salmon Pinwheels</i>	<i>Parmesan Artichoke Hearts</i>
<i>Bruschetta Pomodora</i>	<i>Chicken Sate</i>
<i>Chicken and Pineapple Brochette</i>	<i>Teriyaki Beef Skewers</i>
<i>Assorted Dim Sum</i>	<i>Thai Spring Rolls</i>

*Four Pieces Per Person*

### **Appetizer**

*Please Select One of the Following:*

*Jumbo Prawn Cocktail ~ Rose Marie Sauce*  
*Penne Pasta ~ Prosciutto & Asiago Cheese*  
*Chilled Melon & Prosciutto*

### **Salad**

*Please Select One of the Following:*

*Traditional Caesar Salad*  
*Mediterranean Salad with Olives, Feta and Lemon Parsley Vinaigrette*  
*Mesculin Salad with Apples and Goat Cheese*

### **Dinner Entrée**

*All dinners are served with appropriate vegetable and starch selection, dinner rolls and butter, and freshly brewed regular and decaffeinated coffee and hot tea..*

*Please Select One of the Following:*

*Chilean Sea Bass: with Cornmeal Crust and Pineapple Melon Salsa*

*Grilled Filet of Salmon: Served with Emulsified Butter with Sundried Tomatoes*

*Chicken Wellington: Topped with a Mushroom Duxell, Wrapped in Puff Pastry and Baked until Golden Brown*

*Chicken Mediterranean: Sun Dried Tomato Pesto, Roasted Red & Yellow Peppers, Melted Asiago Cheese*

*Roast Prime Rib of Beef with Natural Au Jus*

***\$160.00 Per Person\****

**All Prices Subject to 22% Taxable Service Charge & Applicable Sales Tax.**

Our Wedding Planner will be pleased to custom design a package to fit your special needs.

## ***Prices Subject to Change***

*\*Prices Applicable for a Minimum of 100 Guests. If The Number of Guests Falls Below, Additional Charges May Apply*

## ***The Diamond***

### ***One Hour of Cocktails and White Glove Butler Passed Hors d' Oeuvres Reception***

*Please Select Five of the Following:*

<i>Smoked Salmon Pinwheels</i>	<i>Belgian Endive with Crab Mousse</i>
<i>Bruschetta Pomodora</i>	<i>Pear and Brie with Almond</i>
<i>Teriyaki Beef Skewers</i>	<i>Chicken and Pineapple Brochette</i>
<i>Chicken Sate</i>	<i>Chicken Quesadillas</i>
<i>Vegetable Spring Rolls</i>	<i>Assorted Dim Sum</i>

*Five Pieces Per Person*

### ***Appetizer***

*Please Select One of the Following:*

*Grilled Portobello Mushroom ~ Roasted Red Pepper Salsa*  
*Smoked Salmon with Mixed Field Greens*  
*N'Awlins Crab Cakes ~ Cajun Remoulade*

### ***Salad***

*Please Select One of the Following:*

*Fresh Baby Field Greens Topped with Grape Tomatoes & Balsamic Vinaigrette*  
*Mediterranean Salad with Olives, Feta and Lemon Parsley Vinaigrette*  
*Mescalun Salad with Apples and Goat Cheese*

### ***Dinner Entrée***

*All dinners are served with appropriate vegetable and starch selections, dinner rolls and butter, and freshly brewed regular and decaffeinated coffee and hot tea.*

*Please Select One of the Following:*

*Center Cut Filet Mignon with Merlot Enhanced Demi Glaze*  
*Grilled Filet Mignon and Mahi-Mahi with Tomato Basil Vinaigrette*  
*Filet and Grilled Chicken, Rosemary Glaze*  
*Petite Filet with Crab Stuffed Shrimp*

### ***Wine Sommelier***

*Penfolds Rawsons Retreat Chardonnay & Cabernet Sauvignon Served During Dinner.*

*French and Italian Pastries & Chocolate Covered Strawberries for Each Table*

***\$115.00 Per Person\****

*All Prices Subject to 22% Taxable Service Charge & Applicable Sales Tax.*

***All Prices Subject to Change***

*\*Prices Applicable for a Minimum of 50 Guests. If The Number of Guests Falls Below, Additional Charges May Apply*

Our Wedding Planner will be pleased to custom design a package to fit your special needs.

## *Diamond Elite Wedding Package*

*Our Staff of distinguished professionals has designed an All Inclusive “Joy Dream Wedding Packages” to suit your reception needs. The warm interior of our elegant ballroom, exceptional menu and professional, attentive staff will meet and exceed your every wish.*

*A Complete Package for Your Perfect Wedding!*

- *Complete Bar Package with Five Hour Unlimited Open Bar*
- *One Hour White Glove Butler Passed Hors d’ Oeuvres Reception (Select Five)*
- *Champagne Toast*
- *Wine Sommelier-Penfolds Rawsons Retreat Chardonnay & Cabernet Sauvignon served during Dinner*
- *Appetizer Selection*
- *Salad Selection*
- *Entrée Selection with Vegetable and Starch, Dinner Rolls and Butter (Select One or Add Second Entrée Choice for \$5.00 p/p Additional)*
- *Coffee and Tea Service*
- *French & Italian Pastries & Chocolate Covered Strawberries for each Table*
- *Chair Covers with Sashes & Matching Linen Napkins*
- *Elegant Tiered Wedding Cake*
- *5 Hours Professional Photography with 150 Proofs in an Album*
- *4 Hours Professional DJ*
- *Bridal Bouquet, Maid of Honor Bouquet, 2 Bridesmaids Bouquets, 6 Boutonnieres, 3 Corsages, 10 Rose Centerpieces*
- *Overnight Stay for the Bride and Groom with Breakfast*
- *Complimentary Anniversary Return with Sparkling Wine upon Arrival and Breakfast the following Morning*
- *Preferred Pricing of Accommodations for your Guest Rooms*

*Complete Package for \$180.00 Per Person*

*Based on a Minimum of 100 Persons*

*+Applicable Sales Tax*

*+22% Gratuity*

***\*Prices Subject to Change***

Our Wedding Planner will be pleased to custom design a package to fit your special needs.

## Diamond Elite Wedding Package

### **Five Hours of Unlimited Open Bar**

*Serving Mixed Drinks, Domestic Beer and Wine and Assorted Fountain Beverages*

### **One Hour White Glove Butler Passed Hors d' Oeuvres Reception**

*Please Select Five of the Following:*

<i>Smoked Salmon Pinwheels</i>	<i>Belgian Endive with Crab Mousse</i>
<i>Bruschetta Pomodora</i>	<i>Pear and Brie with Almond</i>
<i>Teriyaki Beef Skewers</i>	<i>Chicken and Pineapple Brochette</i>
<i>Chicken Sate</i>	<i>Chicken Quesadillas</i>
<i>Vegetable Spring Rolls</i>	<i>Assorted Dim Sum</i>

*Five Pieces Per Person*

### Appetizer

*Please Select One of the Following:*

*Grilled Portobello Mushroom ~ Roasted Red Pepper Salsa*  
*Smoked Salmon with Mixed Field Greens*  
*N'Awlins Crab Cakes ~ Cajun Remoulade*

### Salad

*Please Select One of the Following:*

*Fresh Baby Field Greens Topped with Grape Tomatoes & Balsamic Vinaigrette*  
*Mediterranean Salad with Olives, Feta and Lemon Parsley Vinaigrette*  
*Mesculin Salad with Apples and Goat Cheese*

### Dinner Entrée

*All dinners are served with appropriate vegetable and starch selections, dinner rolls and butter, and freshly brewed regular and decaffeinated coffee and hot tea.*

*Please Select One of the Following:*

*Center Cut Filet Mignon with Merlot Enhanced Demi Glaze*  
*Grilled Filet Mignon and Mahi-Mahi with Tomato Basil Vinaigrette*  
*Filet and Grilled Chicken, Rosemary Glaze*  
*Petite Filet with Crab Stuffed Shrimp*

### Wine Sommelier

*Penfolds Rawsons Retreat Chardonnay & Cabernet Sauvignon Served During Dinner.*

*French and Italian Pastries & Chocolate Covered Strawberries for Each Table*

**\$180.00 Per Person\***

*All Prices Subject to 22% Taxable Service Charge & Applicable Sales Tax.*

**All Prices Subject to Change**

*\*Prices Applicable for a Minimum of 100 Guests. If The Number of Guests Falls Below, Additional Charges May Apply*

Our Wedding Planner will be pleased to custom design a package to fit your special needs.

## Wedding Buffet

*(Minimum of 50 people)*

*Herb Rotini Salad with Sun Dried Tomato Pesto  
Red Onion, Cucumber & Tomato Vinaigrette  
Caesar Salad with Garlic Croutons & Shaved Parmesan  
Fresh Field Green Salad with Assorted Dressing  
Spicy Potato Salad*

*Select Any Three Entrees:*

*Sliced Roast Strip Sirloin Merlot Demi Glace  
Chicken Cordon Bleu  
Baked Boston Scrod Provencale Sauce  
Beef Bourguignonne  
Chicken Piccata  
Chicken Rosemary with Red Currant Glaze  
Roast Breast of Turkey with Sage Dressing  
Tortellini Alfredo  
Penne Primavera Pomodori  
Grilled Chicken with Sauteed Mushrooms & Melted Mozzarella  
Parisian Potatoes, Wild & Long Grain Rice  
Fresh Vegetable Bouquet*

*Coffee, Tea, Decaffeinated Coffee & Freshly Brewed Iced Tea*

*Add \$10.00 per person to any one of the Jewel Wedding Packages.*

*Based on 50 Guest Minimum*

*All prices are subject to 22% Taxable Service charge and applicable state sales tax.*

# Bar Page

## Hosted Bar\*

Fully stocked bar serving Super Premium or Premium Liquors, Domestic Beer, Imported Beer, Wine and Soda

Super Premium Liquors...8.50	<b>Domestic Beer.....4.00</b>
Premium Liquors.....7.25	Imported Beer.....4.50
Mineral Water.....3.50	
Juice & Soda .....3.25	Wine by the Glass.....6.50

## *Complete Bar Package\**

Unlimited Cocktail Hour Charges are based on a Per Person Basis for each Hour.

### *Premium Beverage Only*

<b>One Hour .....17.00</b>
Two Hours.....21.00
Three Hours.....27.00
Four Hours.....31.00

Above Prices Subject to Taxable 22% Service Charge and Applicable Sales Tax

### *Premium Beverage & Hors d' Oeuvres*

Four Hot & Five Cold Hors d' Oeuvres are  
Chef's Selection

One Hour.....38.00
Two Hours.....53.00
Three Hours.....68.00

## Cash Bar\*/\*\*

### *Premium Brands \$ 7.25 Per Drink*

Smirnoff Vodka, Svedka Vodka, Three Olives Cherry Vodka, Absolut Mandrin Vodka, Beefeater, Seagram's Gin, Cruzan Light Rum, Bacardi, Captain Morgan Spiced, Jim Beam, Jack Daniels, J&B Scotch, Sauza Silver Tequila, Cuervo Gold Tequila, E&J Gallo, Seagram's 7, Canadian Club, Courvoisier V.S., Baileys Irish Cream, Disaronno Amaretto, Hiram Walker Peach Schnapps, Kahlua

OR

### *Super Premium Brands \$8.50 Per Drink*

Ketel One Vodka, Ketel One Citroen, Tanqueray, Bacardi, Captain Morgan Spiced, Maker's Mark, Johnnie Walker Red Label, 1800 Reposado, E&J Gallo, Crown Royal, Courvoisier V.S.O.P., Baileys Irish Cream, Disaronno Amaretto, Hiram Walker Peach Schnapps, Kahlua

### *Domestic Beer \$4.00 Each*

Bud Light, Miller Lite, Budweiser

### *Premium Beer \$ 4.50 Each*

Samuel Adams Boston Lager, Corona Extra, Amstel Light, Kalibur N/A

### *House Wine \$6.50 per Glass*

Canyon Road Chardonnay, Merlot and Cabernet Sauvignon  
Sutter Home White Zinfandel and Cavit Pinot Grigio

Mineral Water \$3.50 Each	Soft Drinks & Juice \$3.25 per Glass
Red Bull \$5.00 Each	

\*Bartender Fee.....\$75.00 each

\*\*Cashier Fee.....\$50.00 each

Our Wedding Planner will be pleased to custom design a package to fit your special needs.

Hutchinson Island Marriott  
Catering Standards for Catering Packages

- If no guarantee is received 72 business hours before your event, the Hotel will prepare and charge for the number of persons estimated from the catering contract. The Hotel will not be prepared to serve in excess of 5% above the final guarantee.
- Choice of entree for meal will be subject to an additional \$5.00 per person charge.
- If the count exceeds the 5% set on the day of the event, the hotel charges a \$10.00 per person labor fee plus the cost of the meal for any meals served over the 5% set.
- Prices are subject to change and are not valid on holidays. Please check with catering manager for prices.
- All banquet checks must be signed by the person in charge or a designated representative at the completion of each event. Any discrepancies in counts or charges must be identified and resolved at that time.
- All prices are subject to 22% service charge and applicable state taxes.
- A non-refundable deposit of 25% of Estimated Cost of Event is required at the time of contract, 50% of Estimated Cost of Event is due 3 months prior to the event. The balance is due two weeks prior if payment is made with personal check or 72 hours prior with cash or certified check unless prior payment arrangements have been established with the Hotel. A completed Credit Card Authorization Form must be on file to guarantee payment.
- Cancellation Fees: Between Signing of Contract and 90 days: 25% of the Estimated Cost of Event, Between 90 and 60 days: 50%, Between 59 and 30 Days: 70%, Between 29 and 15 days - 80% & Between 14 days to the Day of Event: 100%
- If a change from the original room set up is requested on the day of the event, a labor charge of \$150.00 will be added to the banquet check.
- Final menu selections will be submitted four weeks prior to the event to ensure the availability of the desired menu items.
- No food or beverage of any kind will be permitted to be brought into any banquet or meeting room other than items purchased from Hotel without consent of Catering Manager.
- Outside Audio Visual equipment is not permitted without written Hotel approval. Please be advised that for each piece of approved outside equipment, 30% of the assessed retail value will be applied to the banquet bill and electrical fees may apply.
- Event guests will be admitted to the banquet room and expected to depart the banquet room at the time stated on the catering contract. Additional time stayed in banquet room will be subject to \$5.00 per person per hour.
- Due to local and state health ordinances, unused food or beverage cannot be removed from the Hotel.
- The customer is responsible for arrangements and all expenses of shipping materials, merchandise, exhibits or any other items to and from the Hotel. The Hotel must be notified in advance of shipping arrangements to ensure proper acceptance of these items arrival at the Hotel and shipping/storage fees will apply.
- The Hotel reserves the right to move functions to move events to other meeting/banquet rooms other than those appearing on the catering contract.
- If an outdoor event must be moved indoors due to wind or rain, the decision must be made by 3 hours before the event in conjunction with the event planner. If the event planner feels that the decision must be delayed and causes the hotel to set outdoor and indoor space, \$10.00 per person set up fee will be added to the banquet check.
- Any catered events taking place outside the Main Hotel Area is subject to a delivery fee of \$10.00 per person with a minimum of \$250.00 per event. Applicable locations include the Lady Atlantic or any private yacht docked at the Marina, Club Deck, Sandpiper Pool Deck, Sandpiper Atrium and any other off-site location.
- A \$45.00 Service Fee will be added to banquet checks for groups of 20 or less.
- All signed contracts must be returned to the catering office 7 business days after receipt or the space will be released to the hotel for general sale.

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Client Name

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Client Signature

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Date

Our Wedding Planner will be pleased to custom design a package to fit your special needs.